

Spring Tortellini Salad

Yield: 6 servings
mins.

30 mins, chill 30+

Dressing:

$\frac{1}{4}$ cup red wine vinegar
2 tbsps olive oil
4 tsps dijon mustard
2 tsps lemon juice
 $\frac{1}{2}$ tsp salt
 $\frac{1}{4}$ tsp black pepper
4 garlic cloves, minced

Salad:

9 oz. Fresh cheese tortellini
2 cups frozen medium shrimp
 $\frac{3}{4}$ cup thinly sliced carrot
2 cups finely chopped tomato
1 cup frozen green peas,
thawed
 $\frac{1}{2}$ cup finely chopped red onion

1. To prepare dressing, combine first 7 ingredients in a small bowl, and stir well with a whisk.
2. To prepare salad, cook tortellini in boiling water for 6 minutes. Add shrimp and carrot; cook 3 minutes. Drain well. Combine pasta mixture, tomato, peas, and onion in a large bowl; pour dressing over salad, tossing gently to coat. Cover and chill for at least 30 minutes.

